

Menu

\$45 per person

March 4th - 9th

Restaurant Week

STARTERS

- Caesar
(romaine lettuce, bread crumbs, pecorino)
- Beets
(mascarpone mousse, candied walnuts, balsamic glaze, pesto)
- Grilled Cheese
(parmesan, pesto, pomodoro)
- Mussels
(herb butter white wine)

ENTREES

- Gnocchi Vodka
(pancetta, peas, vodka rosé)
- Pappardelle Bolognese
- Linguine Diavolo
(squid ink linguine, shrimp, spicy red, pangrattato)
- Penne Medici
(spinach, crabmeat, sun-dried tomatoes, pesto pink)
- Chicken Semaforo
(olives, capers, spicy pomodoro)
- Veal Piccata
(cherry tomatoes, capers, white wine lemon sauce)
- Flounder
(deep fried, cherry tomatoes, capers, turmeric lemon cream sauce)
- Risotto Funghi
(mushrooms, shallots, demi truffle mascarpon)

DESSERTS

Chef's Selection